

## New Years Eve 2018

### Starters

- \* Mini Curried Mussel Bowl - ginger scallion rice - 15
- Lobster Bisque - lobster stock, lobster, cream, brandy & sherry - 15
- Escargot Bourguignonne - 6 escargot baked in beurre d' escargot with croustini - 14
- The Wedge - baby iceberg lettuce, blue cheese dressing, & bacon crumbles - 14
- Chicken Dim Sum - 4 Chicken filled, & steamed chinese style dumplings, sweet soy - 13
- \* Southwestern Caesar Salad - cornbread croutons, asiago cheese, & roasted poblanos - 13
- Truffle Frites - shoestring fries, parsley, asiago, & white truffle oil - 12
- \* Oysters Rockefeller - retsy oysters from nantucket- spinach, scallions, pernod - 21

### Entrees

- Braised Lamb Shank - sweet potato hash, bere bere scented lamb jus, haricot vert - 40
- \* Nantucket Bay Scallops - cranberry, tequila, lime beurre blanc, black rice, broccolini - 42
- \* King Salmon - black pepper dust, bacon scented lentils, port wine chipotle beurre rouge - 38
- \* Seared Rare Tuna - (chilled entree) - 7 spice dusted, nuoc cham dipping sauce, pickled ginger aioli, udon noodle salad, broccolini - 39
- Grilled Pork Chop - 12 oz rib chop, creamy mascarpone polenta, roasted garlic, rosemary demi- 34
- \* Grilled Duck Breast - boneless pekin breast, marinated and grilled, roasted root veg faro, fig demi, haricot vert - 37
- House Made Ravioli - wild mushroom ravioli, shitake, maitake, crimini, chantrelle, caramelized leeks, ricotta, manchego, red wine wild mushroom demi - 32
- \* Grilled Sirloin Steak - grilled marinated 12oz choice steak, roasted garlic mashed, sauce au poivre - 46

20% Gratuity added to parties of six or more, including libations

\*Warning the consumption of raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs can increase your risk of foodborne illness

Happy New Year From Fifty-Six Union